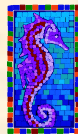


TRATTORIA



del PORTO

EASTER BUFFET FEAST

Sunday, March 31, 2013

10:00am to 9:00pm

~ Complimentary Champagne served with Buffet ~

Starters

Profiteroles with Egg and Caviar
Saltimbocca on Ratatouille
Fennel Flan with Confit of Cherry Tomato
Crispy Scallops with Butternut Squash Mousse

Selection of Domestic and Imported Cheeses, Antipasto Galantine

Rustic Italian Breads, Assorted Crackers

Salad

Organic Field Greens, House Balsamic Vinaigrette or Chianti Vinaigrette
Traditional Caesar Salad
Marinated Eggplant and Feta Cheese Salad
Baby Mozzarella and Cherry Tomato Salad
Sicilian Black Pepper Charred Tuna Salad

SMOKED SALMON DISPLAY

Capers, Diced Onions, Chopped Eggs

CHILLED SEAFOOD DISPLAY

Jumbo Shrimp, Snow Crab Legs, Marinated Mussels,
Fresh Oysters

OMELETS TO ORDER

10:00AM to 2:00PM
Chef's selection of toppings

RISOTTO STATION

2:00PM to close
Create your own from a Variety of Fresh Ingredients

Pasta Station

Create Your Own Pasta with The Chefs Fresh Selection of Vegetables, Shrimp and Chicken,
Orecchiette or Fettuccini Pasta
Marinara, Alfredo or Pesto Sauces

Carving Station

Oven roasted New York Strip Loin, Thyme Mushroom Au Jus
Roasted Leg of Lamb, Rosemary scented Marsala Jus

From the Skillet

Sweet Corn and Chicken Chowder
Spaghetti with Mussels and Light Tomato Sauce
Grilled Salmon with Braised Fennel, Beurre Rouge
Eggplant Parmesan
Braised Pork Belly with Wild Mushrooms, Roasted Fingerling Potatoes and Asparagus

Spring Celebration

Pan-seared Florida Grouper, Tri-colored Carrots, Sweet Pea Butter
Orecchiette Pasta with Bay Scallops and Asparagus
Creamy Polenta and Crisp Broccolini
White Beans, Smoked Bacon and Grilled Oyster Mushrooms, Fresh Lemon and Sage
Spring Beef Shoulder Stew with Baby Artichokes

DESSERTS

Trattoria del Porto's Signature Pastry Station

Adult: \$62 Children: \$22 (3-9 years of age) Children 2 and under are complimentary

For more information or reservations please call (407) 503-1200